

# LIMONczella

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU ---
- SRM **3.2**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	30 g	0 min	12 %
Dry Hop	Citra	30 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	sok tłoczony z limonek	1500 g	Primary	12 day(s)
dodane drugiego dnia fermentacji				
Flavor	sok tłoczony z cytryny	500 g	Primary	12 day(s)
dodane drugiego dnia fermentacji				
Water Agent	fhirlfloc t	2 g	Boil	10 min
Flavor	ksylitol	250 g	Bottling	---